

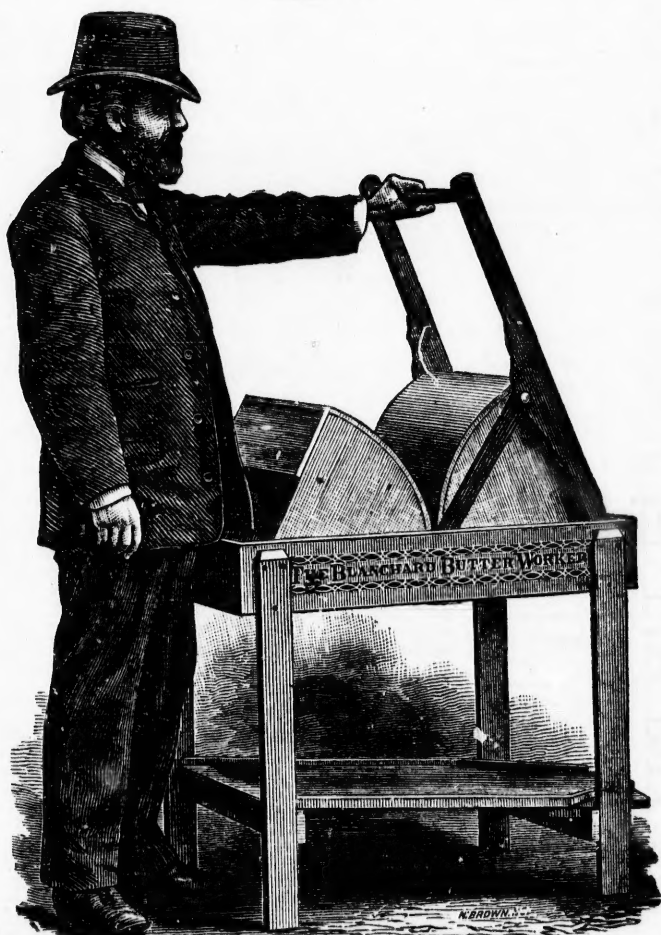
"GET THE BEST."

—THE—

Blanchard Butter-Worker.

PATENTED FEB. 21, 1882.

FIG. I.



PEARCE, WELD & CO.,
IMPORTERS & GROWERS OF SEEDS,
PRODUCE AND COMMISSION MERCHANTS,
LONDON, ONT

"GET THE BEST."

The Blanchard Butter-Worker.

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FIG. 2.



Position for scalding or cleansing the Pressers, or for sprinkling the salt over the sheet of butter on the left hand Presser, as described in "Directions for Using."

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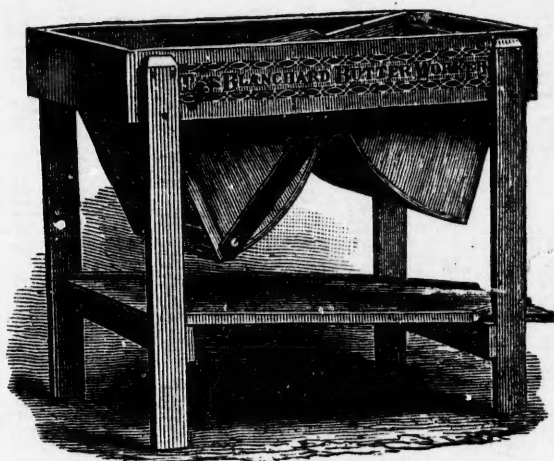
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“GET THE BEST.”

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The Blanchard Butter-Worker.

FIG 3



Position when closed. When not needed as a Worker, the movable shelf below may be placed on the top of the frame, so that it may be used as

A DAIRY TABLE

for molding the butter into suitable shape for the table or for market; or any carpenter can make a top to be used especially for that purpose.

The size of the frame of a No. 2 Worker is three feet by two, making a very convenient size for a table, as it is just the right height.

Pressers
of butter
“ Direc-

DIRECTIONS FOR USING.

Bring the Pressers to the position shown in Fig.

2. Scald the convex surfaces with *boiling water*, then wash them with cold water and rub with a little dry salt. Place the Pressers in the position shown in Fig. 1, holding them there with the button that may be found on the under side of the frame.

Weigh the butter to be worked at one time, so that you may know just how much salt it will require. Do not try to work so much at once that it will be pressed out at the sides or top of the Pressers. Five pounds is enough for the No. 2 Worker, and ten pounds for the No. 3. Place the butter between the convex surfaces. The space between the Pressers is adjustable, but half an inch will be found to be about right.

Unfasten the button and lower the handle slowly. Raise the Pressers again, and with paddles fold over the sheet of butter on itself, and lower the handle again. Repeat this operation a few times. There is no need of dropping any butter on the shelf below.

Then raise the Pressers, as in Fig. 2, bringing the butter up on the Presser which is at the left hand in the engraving. Sprinkle the requisite quantity of salt over this sheet of butter. This may be done to advantage with a small sieve. Then roll the butter into a compact roll, and repeat two or three times the movements for working, as above described, and *the butter will be finished*. It need not take more than two minutes to do all this.

Intelligent operators will vary from these simple directions, as their experience may find desirable.

SOMETHING

THE BLANCHARD BUT

PATENTED FEB. 2

It is universally conceded, that strict *not contain any buttermilk*, and that *the not be injured*. If the buttermilk is not soon spoil; and if, by any process of churning of the butter is broken, the butter becomes texture, and is injured for selling, eating, or

Every dairywoman knows that the hard to successfully "work over" the regular churning work, but it requires much skill, judgment. Many women cannot work butter at all with their hands, on account of a long founded and growing prejudice against the machine for the butter.

Various machines have been made which perform this operation, or to perform it altogether. Some have been made which does not operate by either of the *ing* upon the butter. The globules of butter are not injured by either process. We think we have the present great want in the dairy-room is satisfied by an efficient implement, which will *certainly* take out the buttermilk, and as certainly *not* injure the grain of the butter.

After some years of practical experimentation of nearly every butter-worker ever in the country, we offer to dairymen and to the Trade, a Butter Machine, on an entirely new principle, which does not injure the butter, which *takes out all the buttermilk*, on the principle of a powerful pressure, and which *does not* and *causes* no injury to the butter. It is a pressure made by cams, which give, giving the most powerful pressure known in the world.

Such is the construction of this machine, that the butter is obtained with very little effort, and it is easily understood and operated. It is a cheap machine.

Such is the construction of the

THING NEW.

ARD BUTTER-WORKER.

ATED FEB. 21, 1882.

ded, that strictly first-class butter *must*, and that *the grain of the butter must* buttermilk is not all removed, the butter will in the process of churning or working, the grain of the butter becomes what is called "salvy" in rolling, eating, or keeping.

ows that the hardest part of her labor is to do the regular churning. It is not only hard but requires skill, judgment, and experience. Many women work at all with their hands, and there is a well-founded prejudice against touching the hands at all to

have been made which propose either to help in churning it altogether. But no one has hitherto succeeded in operating by either *rolling*, *grinding*, or *sliding*. The globules of butter must be more or less broken up.

We think we are safe in saying that the present dairy-room is some simple and cheap but will *certainly* take out all the buttermilk, and leave the grain of the butter.

Practical experiments, including the examination of the Butter-Worker ever invented, we are now ready to submit to the Trade, a Butter-Worker constructed on a new principle which does not *work* the butter at all, but separates the *buttermilk*, on the principle of direct and powerful pressure *does not* and *cannot* injure the grain of the butter. It is made by cams, operated by a simple lever, and the pressure known in mechanics.

The operation of this machine that the pressure is applied with little effort, and it is so simple as to be easily understood.

It is a cheap machine, costing but a small

instruction of this machine that the pressure is

Such is the construction of this machine, obtained with very little effort, and it is understood and operated. It is a cheap machine at first, and so simple and durable for a long time. Should any part break by accident, it can be repaired by any ordinary mechanic.

The same movements which work out butter *easily*, and *perfectly* work in the salt. The work can be done without touching the hands, and no working is required.

This Butter-Worker is not intended for one time, but we guarantee the smaller size will *perfectly* five pounds in *two minutes*, and ten pounds, as perfectly, in the same time. It works *as quickly, more easily, and more cheaply* each, than all at once by any other method. The butter will be left *in better condition*, even by the most skilful person by hand, or by a machine.

We have now had them in practical use, and thoroughly test them, and could give plenty of others who have used them say about the results. They should be seen and used in actual dairy work for themselves.

Retail prices—No. 2, \$8.00;

On receipt of retail price, we will send the machine to any parties desiring to see and test them, and that if they cannot do all we have stated, the money will be refunded.

Our usual liberal discounts to dealers, who will agree to canvass their neighborhood.

Made only by the inventors,

PORTER BLANCHARD

Sole manufacturers of the celebrated BLANCHARD and Factory use. Send for circular.

on of this machine that the process is
effort, and it is so simple as to be easily
It is a cheap machine, costing but a small
simple and durable in its form that it will last
part break by accident, it can easily be
mechanic.

which work out the buttermilk, will *quickly*,
in the salt. The entire working and salting
thing the hands to the butter. No second

is not intended to work a large amount at
the smaller size (No. 2) to work and salt
two minutes, and the next larger size (No. 3)
in the same time. A large quantity can be
easily, and *more evenly* in lots of ten pounds
any other method. We also guarantee that
better condition, every way, than when worked
by hand, or by any other machine.

them in practical operation long enough to
could give plenty of statements of what
men say about them; but we prefer that they
in actual dairy work, as they can then speak

—No. 2, \$8.00; No. 3, \$10.00.

ce, we will send either size, securely packed,
see and test them, with the understanding
we have stated, they may be returned to us,
ended.

sents to dealers, or to enterprising farmers
their neighborhoods.

tors,

BLANCHARD'S SONS, CONCORD, N. H.,
celebrated BLANCHARD CHURNS, for Family
Send for circulars describing them.

